NEW ENGLAND FARMER.

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HORTICULTURE.

FRUITS NEAR BOSTON.

The following is an extract of a letter written by a gentleman in Dorchester, and accompanied some scions sent to Mr BUEL, of Albany. We have obtained permission to copy it as an article of interest to horticulturists generally.—ED.

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The *Bartlett Pear* is a fine, large, melting pear, rather larger than the St Michael, not quite so much pear shaped, but fuller near the stem; the complexion yellow, resembling St Michael, and in taste also; comes in eating one to two weeks sooner, will not keep so long; a constant bearer, not over loading, but full enough; makes strong and good wood, and much of it; bears well in the country, not subject to blasts. This pear, with all its good properties, stands with me among the best varieties. I have had it in bearing for three years, and do not alter my opinion. I have no doubt it is one of the new varieties from France, though we cannot find it described or figured in any books from Europe. I remember when Mr BREWER imported from France, a lot of trees. I presume this pear was with them; still it is very strange others have not had any. It is called *Bartlett Pear*, because the gentleman so named, owned the place, when it came into notice; he is a neighbor of mine. I should judge the two trees were from eighteen to twenty years of age. The pear sells high, sometimes $8 per bushel, and is a favorite with the marketmen.

St Galen Pear, one of the new varieties sent from the Horticultural Society of London, to S.G. PERKINS, Esq. bore with me, this season, about half a dozen, on a three years old scion, size middling, and very fair, color yellowish green, flavor sprightly, rich, good, and melting. It makes strong and good wood; leaves of the tree long and narrow, resembling St Germain in appearance, as also do the branches—comes in eating from middle of September to first of October.

The Amory, or Gibson, or Andrews Pear, (see Fessenden's New American Gardener. The article on FRUITS in Mr FESSENDEN's New American Gardener, was written by the Hon. JOHN LOWELL; I consider it a faithful description, very judicious, and worth, alone, more than the price of the whole book.) This is a fine, rich, melting pear, complexion green, resembling the Jargonelle in color, not quite so much pear shaped, but fuller and rather larger, and more melting; a good bearer in the country, not subject to blasts; tree grows and looks like the Jargonelle; comes in eating in September, will not keep long; growing in good esteem here, and much sought for by our marketmen. Sold readily at market last fall, at five and six dollars per bushel.

Cassiomont Pear, (see Fessenden's New American Gardener, should have been printed *Capiaumont*) one of Mr KNIGHT's presents, but one of Professor VAN MONS' seedlings. This pear will be one of our very best varieties; the size is over middling, red on one side, and yellow the other: form, more like a Pound Pear, or Golden Beurre—the appearance is very handsome; juicy and quite melting, more sprightly than St Michael, and better keeping pear, hangs longer on the tree. I have only had one year's experience with this fruit; having about fifty on two trees last fall; comes into bearing very soon, my scions only three years old, were quite loaded. The tree is uncommonly thrifty, wood very good and large—ripens last of September, and keeps in eating through October, some of them keep till even the middle of November.

S. Downer's native mazard Cherry (see Fessenden's New American Gardener.) Fruit is large as the Black Heart, but more the shape of the Honey Heart, color light red, flesh middling hard, flavor very good and sprightly—a constant and great bearer; tree does not run up like the mazard, but formed more as the May Duke—ripens late, same time as the little common mazard; on this account renders it more valuable; it stands high with the marketmen, sells well, and commands a good price. I planted the stone about twenty years since, the tree has never been moved.

I expect a new pear (see New England Farmer, Oct. 3d, 1828) called *Heathcot Pear*, will come into high favor with us. I have not seen it myself, but Messrs LOWELL and PERKINS have tasted it, and pronounced it a very fine and excellent pear. Their favorable opinion is a good passport for its being a superior fruit.

BUDDING STONED FRUIT.

MR FESSENDEN—With pleasure I answer the inquiries of your correspondent, a "Lover of Good Fruit," relative to budding "on stoned fruit," in the spring.

In the spring of 1828, when the sap was in active motion, and as soon as the bark would easily separate from the wood, (the day not recollected) I took a few buds from an old rareripe and placed them in the usual way of T budding, into young peach trees, one year old, cutting off the stocks, about 3 inches above the inoculation. I succeeded beyond my most sanguine expectations, and do not now recollect, that I lost a single bud. The trees grew well and have a thrifty appearance. I also at the same time, by way of experiment, however, took from a peach tree a few cuttings or scions, 3 or 4 inches in length, having 3 or 4 good buds on each, and grafted them into some peach stocks of one year's growth, in the following manner:—First cut the scions on one side sloping to a point about an inch and an half, and then proceeded in the mode of T budding, and lastly cut off the stock about three inches above the insertion of the scion. These I lost except one, which did well and grew vigorously, but was at last broken off by a strong wind. The vegetative process was not so far advanced in the buds and scions used as that in the stocks.

This is the first and all the knowledge that I ever had of budding "on stoned fruit" in the spring; and I consider it an acquisition of some importance, as sometimes the buds of the summer inoculation are destroyed by the succeeding winter, or by insects, in which case the trees may be rebudded in the spring and little or no time lost as to their growth. R. GREEN.

Mansfield, Jan. 20, 1829.

CUCUMBERS.

The best way to obtain good seed, is to plant a few hills for the purpose, and select for seed such cucumbers as are well shaped and spring within 5 inches of the root. Those which grow near the root will not be so large, as those at some distance from it; but the seed will be better and produce fruit sooner. Much of the seed that is planted, is from cucumbers which are allowed to ripen, 2, 3, or 4 feet from the root—the first and best, being, generally, picked for the table.

The same observations, with a little variation, are applicable to Peas, Beans, and Squashes. If we wish for early peas, beans, cucumbers, and squashes, we must select the seed which is produced nearest to the root, or the first that comes to perfection. One great cause by which many "*run out*" their vegetable productions, is the *inattention* to the goodness of seeds. Better give 50 cents for an ounce of good seed, than to plant the poor free of cost.

The Russia Cucumber is early, well flavored and productive. They should be planted at some distance from other species, in order to preserve their purity.

FOR THE NEW ENGLAND FARMER.

ATTENTION TO FRUIT TREES.

MR FESSENDEN—As there are, no doubt, innumerable insects, in embryo, now upon our fruit trees, which have been deposited there during the past season, and which will be ready on the return of the warm rays of the summer's sun, to burst forth into life and to commence their work of depredation, it is certainly important that their numbers should be lessened as much as possible; and for this end I would recommend a strong decoction of tobacco, say one pound to a gallon of water (stalks and sweepings of tobacco will answer the purpose,) let it remain in cold water a week or more, then add the same quantity of very strong soap suds, and with a coarse cloth wash the trunk and larger limbs of your trees, once or twice in March or April, and it will effectually destroy every insect with which it comes in contact, and the tree will exhibit a beautiful and thrifty appearance for the remainder of the season. If the bark has become rough and foul it should be scraped before the wash is applied. Let this course be adopted, and the individual will be amply repaid for the few hours labor which it will cost. Nor is his attention here to cease, for no sooner does the tree put forth its beauty in the spring, than swarms of busy beings of various shapes are ready to claim their right of inheritance; but by early attention they may without much trouble, be removed and destroyed. The last season was a remarkable one for the great number and variety of insects, of which the appearance of our trees gave sad evidence. It was observed that the common *span worms* were very numerous and destructive. When they first make their appearance they are in a cluster within the compass of one leaf, and by timely attention they may be removed with the leaf and at once destroyed, but if left but a few days they will spread abroad over the tree, and it will be next to impossible to subdue

them. In nothing more than in this do we find the old adage true "a stich in time saves nine."

Another troublesome visitor is the snail-like worm called the "Slug." These are confined principally to Pear, Cherry, and Plum trees;—pursuing their *sluggish* course over the leaves, and feasting upon their beautiful green, they soon transform the delightful object into one most unsightly. I once had a pear tree entirely stripped by them of its leaves in a few weeks, and these being replaced the same season by new leaves, the tree was of course much injured, and all hopes of fruit the season following destroyed. I know of no better application than common wood ashes sifted over the tree in the morning, and when no air is stirring, which will effectually destroy the slug. This should be attended to as soon as they first appear, which is generally about the first of July, for if suffered to remain a few weeks until they come to their full growth, it is said by Professor Peck that they descend into the earth, and again ascend in the form of a small black fly, to deposit a new generation in the place occupied by the former. By attaching a coarse sieve to a pole and raising it over the tree, the ashes may be scattered upon the leaves in a little time and with little labor.

The Peach tree does not appear to be subject to the destruction of insects so much as other fruit trees, but yet it is a very tender and delicate tree, and subject to diseases and premature decay. A disorder has lately made its appearance among them in this neighborhood, which is exceedingly threatening, and which I have not seen mentioned by any writer on horticulture that I have read, except incidentally in the Farmer.—The disease called the "Yellows," which is said to have been so fatal to the peach tree in New York, in some respects resembles this, as appears by the description given of it in page 207 of "Thacher's American Orchardist;" but still it is evident it is a very different disease, and no doubt is produced by a very different cause. I will endeavor to describe this disorder as far as it has come under my observation for two or three years past,—not, however, so much with the expectation of imparting instruction to others, as of inducing those who have attended more closely to the subject to communicate such information as will point out the best method of treatment in order to save this most valuable fruit from the destruction which threatens it.

The tree has the appearance of health and vigor until the buds have opened and the leaf is formed, and in some instances until it has attained its full size, when there appears, first on the leaves nearest the ground, and progressing upwards, blotches or blisters, which increase until the leaves are curled or drawn into a pucker; they also become pale and crispy, and finally fall off, and their place is supplied by a new set of leaves, and the tree puts on a new and fresh appearance. This, however, destroys all the young fruit on the tree, as far as the disease extends, and not only so, but it is evident, such an extra effort must in a few years exhaust the tree. It has been supposed by some that it is caused by the worm which sometimes enters the root, and we are told of a Lady who discovered that "hot water" applied to the roots, caused the tree to revive and put forth with new vigor, but I apprehend the same result would have been seen without the help of the boiling water. Others have ascribed it to a poisonous insect which attacks the tender leaves;—this seems to me a more rational idea, although I have never discovered any appearance of insects, by the most minute observation. Others have conjectured that it might be ascribed to the wet weather of the two last seasons. Again it has been said it is general decay, in consequence of continual grafting from old stocks, until the trees have "run out," and that the only remedy is a renewal of trees from the seed. This looked very plausible, and I do n't know but I should have been a convert to the doctrine, had I not plain evidence to the contrary, for I have a number of trees which I raised from the stone, one or two of which was changed by budding with another kind. All these, together with a number obtained from different nurseries, exhibit alike the same symptoms of decay, and although, early in the spring, there was every appearance of an abundance of fruit, none came to maturity excepting at the extreme parts of some of the branches to which the disorder did not reach,—and here was produced and matured, perfect, fair, and sound fruit, which I think would not have been the case, if the difficulty was caused by worms in the root,—but I make these suggestions rather by way of inquiry, and hope to see something more conclusive and satisfactory from some abler pen.

I have no doubt of the utility of ashes put at the roots of trees, it may destroy vermin,—certainly it will be a good manure, and I intend to make trial of it the ensuing spring.

Yours respectfully, D. F.

Charlestown, Jan. 21.

FOR THE NEW ENGLAND FARMER.

LEHIGH COAL.

Mr Fessenden—Having used Lehigh coal in my Library, for several years, and finding that there was a considerable quantity accumulated, which was too fine to burn, I have some of it mixed up, with barely sufficient clay, previously made into mortar, to connect the dust and small pieces together, and the mass was formed into balls, about the size of a twelve pound shot, which were then thoroughly dried. After a fire was kindled with charcoal, and covered with a few pieces of Lehigh of the usual size to burn freely, the grate was filled with the balls;—They burned as well as pure lumps of the coal, and produced an intense heat, and an excellent fire, which continued to burn for more than thirteen hours, without being replenished.

As the dust and small pieces of coal are usually sifted out and thrown away, where large quantities are used in the various manufactories, it may be well for the proprietors to repeat this experiment, to satisfy themselves, whether it is an object thus to save the refuse coal.

The clay should be first made into thin mortar, in a large box or bin, and the small pieces of coal and dust thrown in, and the whole mass well mixed, taking care that no more clay is used than merely to hold the pieces of coal together, when the balls are dry. With an iron or a wooden spoon, that will hold a mass equal to the size of a twelve pound shot, or smaller, or larger, as may be deemed best, the lumps may be taken out and placed on boards to dry,—the form of the lumps being of no consequence. H.

The cultivation of beet-root for sugar is increasing in France.

ICE HOUSES AND REFRIGERATORS.

(Continued from page 212.*)*

The foregoing principles and laws of heat being understood, will enable us to detect the defects of ice houses in common use. In the most improved kinds I have seen, the ice is enclosed in a case of plank, or logs, within the pit; an interstice being left, between the sides of the case and the pit; which is commonly filled with straw; the ice reposing on a loose floor of plank or logs, raised a little above the bottom of the pit. Let us now suppose the case just filled with ice, defended from winds and sunshine, but no straw, or other nonconductor, either at the sides, or on the top; how will it be affected as the weather becomes warm? The particles of air reposing on the upper surface of the ice, will soon acquire the same temperature, and those above them which are warmer, not being capable of parting with any portion of their heat to them, the first will quietly remain in their places, in consequence of their greater specific gravity; and of course, very little of the ice will be melted at its upper surface. At the sides it will be differently affected: heat will be communicated from the earth to the particles of air in contact with the side of the pit, and being thereby rendered specifically lighter, they will of course begin to move slowly upwards; their places below will be filled by those which have not yet become rarefied; and those settling down from the sides of the ice, will leave a vacancy towards the top. This will occasion the ascending particles to incline towards that vacancy, and finally to pass over; then parting with their acquired heat to the ice, become again condensed, and in their turn descend. Thus a regular current will be established, up the sides of the pit, and down the sides of the ice; and by this transportation of heat, a considerable portion of the ice will be melted. But as heat is much easier propagated upwards than in any other direction, it follows, that a far greater quantity will be communicated to the under surface of the ice, than to the sides, even if the stratum of air between it and the bottom of the pit were to remain dry.—But it has been premised, that heat increases the capacity of air for moisture, and that moisture increases its power of transporting heat at least four fold. The dripping from the ice will soon afford moisture in abundance; the particles of air at the bottom will always receive heat from the earth, and becoming at the same instant saturated with moisture, they will ascend with rapidity from every part of the bottom, communicate their contents to the ice, and descend with the same velocity to obtain a fresh supply. So that the quantity of ice melted at the sides, will bear but a small proportion to the loss it will sustain at its under surface.

From what has been said, it will easily be perceived, that this mode of insulating ice, with atmospheric air, is much to be preferred to filling the pit entirely with ice as first mentioned; because it cannot be supposed that air, which is only capable of conducting heat by means of the internal motion of its particles, even in the state most favorable for the purpose, can convey it from a warm, to a colder body, with the same facility that it would be conveyed were the two bodies in actual contact. But experience has proved, that the conducting power of air may be much lessened by filling it with such nonconducting substances as will embarrass the particles in their pas-

sage; this is the use of straw between the ice and the sides of the pit, as now commonly used; but notwithstanding the waste of ice is abundantly greater at the bottom, than at the sides, as we have just seen, yet I have not known similar precautions taken to prevent it. Indeed it is questionable whether the same material, used in the same way, would answer any valuable purpose, because the water that would be continually dripping on it, would, I believe, greatly lessen its power of resisting the passage of heat. There are, however, other nonconducting substances, which I think may be arranged in such a manner as greatly to prevent the loss sustained at the bottom of the ice; therefore, the next consideration is *What is the most eligible construction for an Ice House?*

I will not undertake to say I am fully prepared to answer this question; although I am persuaded that the foregoing statement of the principles on which it depends is correct, and the observations founded thereon are corroborated by experiment as far as I have had opportunity of attending thereto. Yet I have no doubt but further experience will suggest to intelligent observers, improvements which do not now occur. I will, however, offer a plan the most simple and cheap that I have yet thought of, consistent with the principles laid down.

The most favorable situation is a north hill side near the top. On such a site open a pit twelve feet square at top, ten at bottom and eight or nine feet deep: logs may be laid round the top at the beginning, and the earth dug out raised behind them so as to make a part of the depth of the pit. A drain should be made at one corner; the spout to carry off the water should descend from the pit except a short piece at the outward extremity which ought to rise a little by an oblique angle, the depressed part will always stand full of water and prevent communication with the external air. Dig holes in the bottom of the pit and set therein four perpendicular corner posts and an intermediate one on each side; let the insides of these posts form a square of eight feet in the middle of the pit. Then in order to avoid dampness from below, cover the bottom three or four inches deep with dry sand, if it can be conveniently got. The next thing to be done, I consider as the most material and also expensive part of the business; which is fixing a proper floor for the ice to rest on. In order to do this, let three or four sleepers supported at the ends be placed across the square included by the posts; their upper edges about a foot from the bottom, but so that the plank laid thereon may have a descent of a few inches towards one of the sides next the drain. The plank should be two inches thick and about half seasoned; jointed, grooved, and tongued, or lathed and grooves cut near the joints in the upper side so as to prevent any water from going through. The floor must extend a little without the inner sides of the posts; so that the water dripping from the sides may fall on the floor. Then fix a plank, or spout at the lower end of the floor in such a manner as to convey the water into the drain. The floor being completed, begin at the bottom and plank up on the insides of the posts with $\frac{3}{4}$ or $\frac{5}{8}$ plank, lapping the lower edge of each a little on the one below, so that the water may be kept on the inside; this done to the top of the posts (which would be even with the top of the pit) and the inside will be completed; except that it will be proper to cover the floor with loose plank previous to putting in the ice. The roof may be composed of any materials, and in any form that will defend the contents of the pit from wet, from the direct rays of the sun, and also admit a free circulation of air: I do not think any could answer the purpose better than one made of thatch, supported by posts a few feet from the ground.

The mode of filling the house remains now to be considered; and on this much depends.

Early in the winter fill the interstice between the ice chamber and the bank with clean dry straw closely pressed; this being done early, will prevent the earth from freezing; which would be injurious to the sides of the pit. The ice should be collected in the coldest weather; let it be exposed at least one night to the cold atmosphere after it is removed from the water; which will reduce its temperature many degrees, if the weather is severe. When put into the house, it should be beat small, and I think it would be useful frequently to sprinkle it with a watering pot whilst putting in; the mass would by that means be rendered more compact. When the chamber is filled, cover the whole with a good thickness of straw; but I should suppose it would be best to cover the ice first with plank, supported by the sides of the chamber, only leaving a door to descend through.

Such a house as has been described will contain about ten ton, and I am persuaded will be found sufficient to afford an ample supply for almost any private family.

This is nearly the kind I had in view when I estimated the expense would not exceed twenty dollars: and if we calculate on a great part of the business being done by the family; which in the country in general, it very well may: the actual outlay, in many places need not be five dollars. Those who are less sparing of expense, if they choose, may wall, or what is better, plank up the sides of the pit; and finish the roof in a style of elegance.

In level situations, where a drain cannot be conveniently dug out from the bottom of the pit; I should suppote it would answer very well to enclose the ice by a mound raised entirely above the surface of the earth, through which the water may be discharged; in other respects to be similar to the foregoing description. This perhaps would not be quite so cool a repository as if under the surface of the earth; unless the mound was very thick; but I am persuaded that the loss of a few degrees in temperature bears very little proportion to the advantage resulting from dryness.

If it were certain the floor would be perfectly tight, the passage of heat to the ice would be rendered still more difficult by confining a quantity of dry ashes, saw-dust, straw or some other nonconductor between the floor and the bottom of the pit.

[*The remarks on* REFRIGERATORS *will commence next week.*]

In North Carolina, there is a Board of Agriculture, established by the Legislature, composed of delegates from the different counties, whose object is the general improvement of agriculture in that state. This Board held its annual meeting on Tuesday, 23d ult. and among other proceedings, resolved to obtain 1000 grape vines, a sufficient supply of silk worm eggs, and a number of Merino sheep, for the use of the several agricultural societies of the state. The board also publish, annually, a pamphlet containing such articles as they may deem important for the diffusion of information on the various branches of agriculture.—From a notice in the last Raleigh Register, we infer that this pamphlet is now in the press, and that its contents are unusually interesting. Among other subjects, the best mode of cultivating land, and raising the various kinds of crops, the process of making wine, and directions for cultivating silk, are mentioned. The objects of this Board are most praiseworthy, and its effects cannot fail to be beneficially felt by the people.—*Am. Farmer.*

EGGS.

A chemist of Geneva states that he has discovered an easy mode for preserving for six years, or probably for a longer period, eggs, perfectly fresh and fit to eat; and a confectioner of the same place, has, this year, employed in his business, a ton of eggs which had been so preserved. All that is necessary is to put fresh eggs into a bocal (a large round bottle with a short neck) and fill it with lime water. The way to make the lime water is as follows:—Throw into a vessel containing between twenty and thirty pints of water, five or six pounds of quick lime, shake it well several times, then let the lime precipitate itself, and pour off the water, which is perfectly limpid, although it has dissolved a portion of the lime.—This is the water to be used. To make sure of its being saturated with the lime, after having filled the bocal containing the eggs until the water is about three inches above them, dust a small quantity of quick lime, and close the bocal.

RAIL ROADS.

The French are about commencing several important rail roads. One of the most remarkable is that from Andrezieux to Roanne, connecting the Seine and Loire. It is to be 60 miles in length, will cost two millions of dollars, and is expected to be finished in five years. The King was particularly pleased with the project, and was requested to become a shareholder or patron, to which he very handsomely consented. Some of his ministers, however, with prejudices worthy of the days of Clovis, persuaded his Majesty that it would be a derogation from his dignity to mix his name thus intimately with the mass of the people; as if his personal happiness and dignity did not arise entirely from the labors of his subjects.

At the forty-fourth annual meeting of the Philadelphia Society for Promoting Agriculture, held at the Chamber of the Society, in the Philosophical Hall, January 20th, 1829, the following gentlemen were elected officers for the present year:

President—John Hare Powel.

Vice Presidents.

James Mease, M. D.	Roberts Vaux,
Nicholas Biddle,	William Phillips.

Secretary and Librarian—William S. Warder.

Treasurer—William Mason Walmsley.

Committee of Correspondence.

Zaccheus Collins,	John Vaughan,
James Mease, M. D.	Robert Hare, M. D.

Curators.

Jeremiah Warder,	Reuben Haines,
Robert Parrish,	Charles Bird.

From the American Farmer.

SILK.

MR SKINNER, *Baltimore, Jan.* 1829.

I do not know how I can serve the cause of the silk culture more effectually, than by suggesting the publication in the Farmer of the accompanying letter from Dr Millington, of Missouri. It is, in my opinion, the very best article yet published on this interesting subject. My experience bears testimony to the correctness of all Dr Millington's remarks, and enables me to say with confidence, that our farmers may safely take the article as their guide in the management of silk worms.—Dr Millington is a practical scientific agriculturist, and has made silk one of the principal objects of his attention for several years, and may therefore be depended on with more confidence than one merely versed in the theory of his subject.

Yours respectfully,

GIDEON B. SMITH.

DEAR SIR, *St Charles, July* 4, 1828.

I have had the pleasure to receive your recent letter, and will answer the queries it contains. I embrace the first leisure hour I have had since I received it, which happens to be the day on which we celebrate our independence. While others are rejoicing for the independence already gained, I will with greater pleasure attempt to aid you in your endeavor to show, that we ought to be, and can easily become more independent, by throwing off our dependence on other countries for silk and silken goods. Before I commence my answers, I will inform you that my silk raising has been mostly experimental. I commenced these experiments, to ascertain whether there was a probability that the silk raising business would be sufficiently profitable to justify going to the expense of making a large mulberry orchard; and since I was convinced it would, I have continued these experiments for the better understanding of the business. I have raised one crop of silk worms, all hatched within three days, which made two hundred and thirty-one pounds of cocoons; and another crop which made seventy-three pounds. My other crops have been smaller.—You will therefore understand some of my answers to your queries as more properly stating what I have done, and am doing, *by way of experiment, and as what I intended to do on a larger scale for profit*, as soon as my young mulberry trees will furnish a sufficiency of food.

Query first. How do you hatch your eggs, and manage your worms?

Answer. I hatch them without artificial heat. When the eggs are kept in a room where no fire is used, they will seldom hatch before the mulberry trees will furnish food. But I generally keep them in a cool place, until near the time I shall want young worms, when the eggs are placed in the feeding room, where they hatch within from five to ten days. The eggs are kept on the sheets of paper as they are laid by the moths. When the eggs begin to hatch, the sheets of paper are spread on tables or shelves, and young tender mulberry leaves are placed near the hatching worms. The worms attach themselves to these leaves as fast as they come out, and are carefully removed every evening to the feeding shelves. *I keep each day's hatching by itself, and never, at any stage of their existence, mix together on the same shelf worms of different ages.*

Q. 2. Do you feed on the wild black mulberry, or on the Italian white, or both?

A. I have fed my worms principally on our indigenous red mulberry, (a variety very common here, which bears black fruit,) but not so much by choice as out of necessity. I have but few white mulberry trees old enough to furnish food for silk worms; yet these few trees have enabled me to try several experiments, to ascertain which is most valuable. The result of these experiments has convinced me, that although the leaves of the white mulberry may not make the worms grow larger, they will fill their silk vessels fuller with the silk material, than our wild kind. This is shown by the fact, that worms fed on the white mulberry, shrink less before they begin to spin; and they spin larger cocoons, composed of a coarser and stronger fibre, with less gum than those worms which are fed on the wild mulberry. The silk made from our wild mulberry has often been admired for the fineness of its fibre; but this fineness, with the gum attached to it, certainly renders it more difficult to reel, and, in my opinion, does not add to its value after it is reeled. I only mean to be understood to say, that I consider that there is an inconsiderable difference between the two kinds, and the white is entitled to the preference.

Q. 3. On what sized trees, and in what age, and state of the foliage, do you gather for your worms?

A. While the worms are young, I feed with the most tender leaves. These may be found most plentifully on young trees. They, however, may be procured from the fresh growing shoots of old trees. As the worms increase in age, I give them older leaves, or rather old and young gathered promiscuously, until after their last cast, when I aim to feed them wholly, if they can be conveniently procured, with full grown leaves, taken from trees of some age. As it regards the trees, after they are three years old, they may be moderately picked without injury. Very close picking, and that frequently repeated, will check their growth; but when the growth of the tree is not an object, this may be repeated several times, during the same summer, and a new foliage will immediately succeed the loss of the old.

Q. 4. How do you manage your worms while in a state of feeding.

A. I keep the worms on shelves, or on light frames, three and a half feet square, filled with basket splits, and then covered with some kind of strong paper. These are put up in form of shelves. I aim to give the worms at all times as much food as they will eat, and never give it in less than three meals, often in six or eight meals a day. I have the litter removed from them at least often enough to prevent its becoming mouldy or offensive. When the weather is warm, they have a free circulation of air.

I have sometimes set them to spinning on hedges, erected according to the French and Italian mode; but have found it more convenient to use oak bushes, having large leaves, and which should be cut three or four weeks before wanted, that the leaves may become dry and curled.

Q. 5. Is it known that the silk worm will feed on any thing beside the mulberry, so as to make cocoons?

A. It is said that the silk worm will feed on the dandelion. I know it will feed on lettuce, when it cannot get better food. The knowledge of this fact is often useful to silk raisers. When mulberry leaves fail, by frost or otherwise, lettuce may be fed to young worms until mulberry leaves can be procured. Probably, there is no valuable substitute for the mulberry leaf, which is not much to be regretted, as few trees are more easily raised, and furnish leaves sooner, and more abundantly, than the mulberry.

Q. 6. What process do you follow, in preparing the cocoons, and in preparing the eggs for the coming year, and how often do you hatch feeding worms in the same year?

A. Such part of my cocoons as cannot be reeled immediately, and are not wanted for seed, I prepare for keeping, by exposing them repeatedly to the heat of the mid-day sun. This will certainly kill the chrysalis, contained within the cocoon. But if cloudy weather prevents the use of these means, up to near the time the moths are expected out, I either steam or bake them in the manner commonly recommended in the several treatises on silk raising. But I prefer the sun.—It leaves the cocoons better and handsomer. My method is to expose them to the sun, thinly spread on plank, sheets, or blankets. If the cocoons are to be kept a long time, I continue frequently to expose them to the sun, to dry the dead insect contained within them. Those cocoons selected for seed, are kept where most convenient, until the moths begin to come from them. I put the moths on sheets of paper, which are spread in boxes on shelves, the floor, or where most convenient, on which they lay their eggs. On each sheet of paper containing eggs, I write the day and month they were laid, then roll them loosely together, and keep them either in a cool room or cellar, until wanted the next season. A cool cellar will seldom keep the eggs from hatching later than until about the first of June the following year. Such eggs as I wish to keep later, I remove early in the spring into a dry and cool place in an ice house. I cannot say certainly, how often I should wish to have fresh crops of worms hatched, were I doing business more extensively; but probably every six or eight days through the summer. Last year I had silk worms constantly in feeding from the 20th of April until after the 20th of October.

There are considerable advantages in having the worms of several different ages in the same establishment. One advantage is, the same room and shelves will hold abundantly more worms at the same time, without being crowded. A room and shelves which will barely accommodate one hundred thousand full grown worms, will better accommodate two hundred and fifty thousand, consisting of four or five different ages, provided each age or parcel are about equal in number, and are hatched at about seven or eight days apart. Another advantage is the same number of hands, with the same quantity of labor, will make more silk, and do it with less trouble and perplexity, than when the whole crop of worms are of the same age and all spin at the same time. When silk worms are young, they are extremely small, and they require but little room, little food, and little attention. All the food they consume, up to the time they are sixteen days old, would not make more than one meal for them when full grown: consequently, when the whole crop of worms are of the same age, there is at first but little to do; but for a few of the last days they will eat voraciously, must all be removed and

cleaned frequently, and all set to spinning at the same time. So much to do at the same time creates a hurry and perplexity which must frequently eventuate in a loss for the want of time to do all that is required. Such was my experience last year in a crop of worms, all of the same age, which made two hundred and thirty-nine pounds of cocoons. They would have made more, had they been better attended for a few of the last days. When the worms are of different ages, the labor required is more equalized. A part of them will constantly be of the age to require considerable attention. But this parcel will be so small, the hands will have spare time to attend to the younger parcels. I would not be understood, that I *keep worms of all ages, and spinning worms too, on the same shelf.* I have certain shelves allotted to each parcel, during a certain age; and others exclusively for them to spin on. I begin with fresh hatched worms, placed on the shelves allotted to worms of that age. After their first cast, I pass them to the shelf allotted to the next age, and again supply the first shelf with fresh hatched worms. In this manner I continue, through the whole season, to bring young worms on the first shelves, and pass them on, until they reach the spinning shelves, from which the cocoons are removed, to make room for the next succeeding parcel. I believe this mode of raising silk is somewhat new, and may not be approved of by those who think we should strictly follow the plans laid down by the French and Italian writers. Probably, this is not the best mode in Italy and France. But I am sure it will succeed well in this section of the world. In 1826, I raised three crops of worms, and there was about one month between each crop, which made the last crop late. In 1827, I had worms in feeding from the 20th of April until frost came late in October; *all which were healthy*, and made good cocoons, not materially affected by the difference in the temperature of the air, or time of the season in which they were made. Then, why not continue to feed the silk worms through the summer, and constantly have them of several ages? It has been supposed it will be attended with more trouble than the common method. But this is certainly a mistake.—Again, it has been supposed that the spinning worms may be disturbed by the eating worms, while spinning their cocoons. But as my plan, rightly understood, *is to have certain shelves exclusively allotted to the spinning worms*, this must also be a mistake. See the Secretary's Manual on the growth and manufacture of silk, p. 117.

It has also been remarked, that silk worms are affected by change of climate; that when removed to a warmer or colder climate, they will not do so well until after three or four generations; and that the eggs from worms which have been raised for many generations in the cool spring months, will not make worms suitable for our dry, hot summer months. Possibly there may be some truth in these remarks. My experiments, as yet, give little light on the subject. But even admitting that the silk worms are thus affected by change of climate, yet my plan obviates the apprehended evil. It will be observed above, that I write on each sheet of paper containing the eggs the time in which the eggs were laid. This shows me the time the parent insect existed, and enables me to bring their offspring into existence at the same time the following year. This plan, followed a few years, will produce several varieties of silk worms, some one of which will be suitable for each month during the summer. I have raised many worms which hatched out the same season the eggs were laid. But this hatching is generally only partial, and cannot be depended on for succeeding crops, unless by continuing to breed from those which show the greatest disposition to hatch, we can produce a variety of the silk worm which will more readily hatch repeatedly during the same season. This I am trying to effect. My remarks on the raising of several crops of silk the same season, are more extended, because I believe it is the mode best adapted to these western states. Here, rich uncultivated lands are cheap and abundant, and can easily be covered with the white mulberry. Our summers are uniformly warm, and vegetation, the leaves of the mulberry in particular, puts forth luxuriantly for more than five months in the year. We therefore can easily provide for a plentiful supply of food for the whole summer season, and will then certainly find it our interest to realize the profits of several years in one summer.

Q. 7. What is the lustre of your silk, comparing that of the wild with the Italian mulberry, and both with English and French silk.

A. I am confident that the American silk, from either kind of mulberry, is not deficient in lustre, while in its natural state; but is greatly deprived of its lustre by the process used to remove the gum and coloring matter attached to it. Were it an object, the lustre might be retained.

Q. 8. How do you wind it? Do you dye it in the domestic way?

A. We wind or reel our silk in the manner directed in the several treatises lately published on silk raising. We have a reel made after a plan found in an old French Encyclopedia. It takes two threads at a time, and has a traversing bar to spread the threads equally on the reel. Our dyeing is somewhat in the domestic way, and not worth detailing.

The above answers to your queries, I am sorry to say, are given in too much haste. At a period of more leisure, I might have gone more into detail, and perhaps have made my answers more acceptable. But the facts would be the same as now given, and I preferred giving them in this hasty manner, to delaying the answer to your letter. I am, very respectfully, &c.

SETH MILLINGTON.

Rev. Timothy Flint.

From the Daily Albany Argus.

HORTICULTURAL ASSOCIATIONS.

Horticulture has been classed among the fine arts, on account of the refinement which it produces on the manners of society, and the chaste and ennobling pleasures which it imparts to the mind. Interwoven as it is with the study of natural philosophy, it has a tendency to lead the mind

"Through Nature, up to Nature's God."

and to wean the affections from frivolous or vicious pursuits, and to wed them to habits of usefulness and virtue.

If examples can add aught in favor of the utility of horticultural associations, they may be adduced in great numbers. National societies for promoting horticultural improvement, are in successful operation in London, Edinburgh, Paris, Berlin, Vienna, and in almost every capital in Europe.—That of London established a garden in 1818, and its printed catalogue for 1826 enumerated more than twelve thousand varieties of hardy fruit then cultivated in it, which had been collected from every quarter and almost every country on the globe. Upwards of two hundred varieties, of superior quality, have been added to the catalogue of pears within the last thirty years, principally by the industry of the Flemish horticulturists, few of which have been brought to a bearing state among us. Like improvements have been made in other departments of the fruit garden. Knight has adopted Bakewell's system of crossing in the vegetable kingdom, and has produced, by artificial means, several improved varieties of the apple, peach, cherry, strawberry, pea, &c., while every clime has been made to contribute its floral riches, to decorate the green house and conservatory, or to add to the flower garden new beauties and fragrance.

In looking over Loudon's Gardener's Magazine, published in London, for the month of October, I was struck with the number of horticultural shows, at what are called provincial societies.—They amounted to thirty-six distinct societies in England alone, at which premiums were awarded for fruits, flowers, and culinary vegetables. These societies are not confined to practical gardeners; they are patronized by the purses, and encouraged by the presence of princes, and noblemen, and gentlemen of fortune. The fellows, or members of the society in London, are more than four thousand in number. The admission fee is ten guineas. Among other classes, the clergy distinguish themselves. They make it a part of their parochial duty to compete for excellence in horticulture, and often carry home a goodly portion of the prizes. Oberlin, protestant pastor at Waldbach, was decorated with the cross of the legion of honor, by Louis XVIII. for the rural and mental improvement which he brought about in the "dreary territory" entrusted to his charge. We have no Louis the Desire to decorate our clergy with the cross of honor; yet I am persuaded that by imitating the example of the good Oberlin, they would extend the sphere of their influence, and merit the grateful regards of their flocks.

We have examples in our country and state, also, calculated to call our attention to this subject. Horticultural societies have been established in New York, Hudson, and Utica, and incorporated by legislative acts. And your paper has recently informed us of the organization of a respectable and extensive society in several of the western counties of this state. These societies embrace men of dignity, talents, patriotism and wealth.

THOUIN.

SIGNS OF THE VIGOR, MATURITY AND DECAY IN TREES.

Signs announcing the vigor of a tree. The branches, especially towards the top, are vigorous; the annual shoots strong and long; the leaves green, vigorous, and thick, principally at the summit, and falling late in autumn; the bark is clear, fine, united, and nearly of the same colour from the foot to the large branches. If at the bottom of the veins, or divisions of the thick bark, there appear smaller divisions which follow from below upwards, in the direction of the fibres, and live bark be observed at the bottom of these divisions, it is an indication that the tree is very vigorous, and rapidly increasing in size. If some of the lower branches, stifled by others, are yellow, lan

guishing, and even dead, this is an accidental effect, and is no proof of the languor of the tree.—Finally, it is a sign of vigor when branches are seen at the summit of the tree rising above the others, and being much longer; but it is to be observed, that all trees with round heads do not throw out branches with equal force.

Signs which indicate that the tree is mature.—Generally the head of the tree is rounded; the shoots diminish in length each year, and the farthest shoots add to the length of the branches only by the length of the bud; and the leaves are put forth only in the spring, and become yellow in the autumn before those of vigorous trees, and at this time the lower leaves are greener than the upper. The branches incline towards the horizon, and form angles sometimes of 60° or 70°.—These apparent signs, and the thinness of the layer deposited by the sap, indicate that the tree makes but small additions to itself, and now it should be cut down. The nature of the soil should be examined, as well as the kind of tree, to enable a judgment whether the tree should be left to increase still further, or whether it will be more proper to fell it. An exact age cannot be assigned for each species; but it has been observed that an elm, situated in an insulated plantation, may be felled with advantage, when between seventy and eighty years of age.

Signs of decay in a tree. When a tree becomes crowned (i. e. when the upper branches die,) it infallibly indicates, especially for isolated trees, that the central wood is undergoing alteration, and the tree passing to decay. When the bark separates from the wood, or when it is divided by separations which pass across it, the tree is in a considerable state of degradation. When the bark is loaded with moss, lichens, or fungi, or is marked with black or red spots, these signs of alteration in the bark justify the suspicions of alteration in the wood within. When sap is seen to flow from clefts in the bark, it is a sign that the trees will soon die. As to wounds or gutterings, these defects may arise from local causes, and are not necessarily the results of old age.—*Loudon's Mag.*

NEW ENGLAND FARMER.

BOSTON, FRIDAY, JAN. 30, 1829.

MAKING BUTTER IN WINTER, &c.

An English writer assures us that "in some places famous for making the best fresh winter butter, they set the pot of cream in warm water so long as till it has acquired that small degree of sourness, which it very soon has in warm summer weather." A method similar to this is pursued at Orange, near Baltimore, on the farm of Robert Smith, Esq. "During the coldest weather in winter, in the course of less than twenty-four hours after the milk has been taken from the cows, sweet [not bitter] cream is produced, greater in quantity and richer in quality than can be obtained in the ordinary management in five days. So rich indeed is the cream that it is churned with as much facility as is the cream of the Alderney cows, in the summer season. The operation of churning never exceeds twenty-five minutes. The butter from such cream has never failed to be of a fine flavor and of a fine color.

"The pans with the milk just taken from the cows remain until a thin skin of cream is produced. They are then placed in hot water, and in about thirty minutes thereafter all the cream contained in the milk is formed on the surface.—The cream thus obtained is managed as other rich cream is in all well conducted dairies."

The quality of the cream, and consequently of butter made from it, depends chiefly on the food which is given to the cows. In Mr Smith's mode of management the cows were fed with *steamed hay.* But when they are fed with straw (especially barley straw) or with turnips, the butter is apt to be *bitter* and *white.* To prevent the bitterness the author of "Gleanings in Husbandry," &c. directs as follows: "Instead of putting the cream immediately as it is skimmed off the milk, into the jar or other retaining vessel, let it be first poured upon hot water, and stand till cool, then skim it off the water." And in order to give color to winter made butter it is directed to grate a well colored carrot into a little milk, which as soon as it is stained is strained from the carrot through a sieve, and then mixed with the cream."

Deane's New England Farmer says "In warm weather milk should remain in the pail till nearly cool before it is strained; but in frosty weather it should be strained immediately, and a small quantity of boiling water may be mixed with it, which will cause it to produce cream in great abundance, and the more so if the pans or vats have a large surface."

Another mode of making butter is from scalded cream as follows:

As soon as the milk is taken from the cow, let it be placed on a steady wood fire, free as possible from smoke, and scalded for thirty minutes; particular care must be taken not to allow it to boil. It must then be placed in a cool situation, and on the following day, a thick rich cream will appear on the surface of the milk, (which is excellent for dessert purposes) which may be taken off and made into butter in the common way. This method is practised in England, and it is said that a greater quantity of butter and of better quality can be made by this than by the common mode.

Butter may likewise be made in cold weather by freezing the milk. This method has been recommended by E. H. Derby, Esq. of Salem, and published in the N. E. Farmer. We will give it again for the benefit of recent subscribers, in the words of Mr Derby.

"The milk when taken from the cow is immediately strained into earthen pans, and set in the coldest part of the house. As soon as the frost begins to operate, a separation takes place; the cream rises in a thick paste to the top, and leaves the milk without a particle of cream, frozen in the pan. The cream is not so hard but that it can be easily scraped off with a spoon, down to the solid ice; it is then set aside until a sufficient quantity is collected for a churning, when it is warmed just so much as to thaw the cream sufficiently to put it into the churn. I have never known it require more than five minutes to convert cream into butter after the churning had commenced.

"I ought to state that I think this method injurious to the cream for certain purposes; such for instance as whip syllabubs, as my domestics found after the cream was mixed with other ingredients, the least agitation brought it to butter."

The author of *Gleanings in Husbandry* says "In an experiment to know whether it was most profitable to churn the whole milk, or only the cream, which the milk produces, the milk of a particular cow was selected, and it was found that one day's milk, churned by itself produced only three-fourths of a pound of butter; and the cream of two days produced three pounds two ounces of butter; from this *it appears more profitable to collect the cream and churn it, than to churn the whole milk together.* The cream butter is thought to be the richest of the two, but it will not keep so long sweet. Respecting, however, the above experiment, in farther explanation of the circumstances, it appears that the one day's milk was collected from the noon of one day to the morning of the next, then immediately churned, whereas the two days cream was collected on a Thursday and Friday, and remained to ripen till the Monday following, which may, perhaps, account in a great degree, for the difference of the produce."

FOR THE NEW ENGLAND FARMER.

AGRICULTURAL AND GEOLOGICAL SURVEYS.

Among enlightened minds there is but one opinion of the importance of taking some measure to explore our resources in the mineral kingdom. Agriculture, internal improvements, the useful arts generally, and science, all unite their voice in urging measures to give us a better knowledge of what we possess, and of the best method of applying our possessions for the advancement of individual and national prosperity.

Two methods present themselves to effect this very important object. One method is, to employ a person, or persons, competent to the undertaking, to make scientific and analytical examinations, carefully and minutely noting, and faithfully reporting to the public the results. The other method is to commence the examinations in a less formal way, through the agency of lyceums and schools. After receiving a little aid by the means of labelled specimens, and perhaps personal descriptions and explanations, to have the citizens of every town make the examinations and collections for themselves.

If the two methods are examined and compared, the latter will probably be found, not only preferable, but infinitely preferable to the former. Among the reasons which give it the preference are the following, viz:

1. It will cost less. In many places where the subject has been introduced in this form, young people and even children, have given their cheerful and efficient services to this important object. They have explored minutely and thoroughly, the geology and mineralogy, not only of the towns where they reside, but of the surrounding country. They have made large and extensive collections, not only for themselves, but for their friends in distant parts of the country. And even the lovers of science in Europe have received numerous and repeated favors from their juvenile coadjutors in this country.

2. It will be most thorough and minute. On this point, there is no comparison between the advantages of the two methods. In the one case, the whole depends upon the services of one, or a few individuals. In the other, great numbers unite their services in every town where it is undertaken. In the one case, it is done by a stranger, wholly unacquainted with the interesting deposits for examination. In the other, a great part of the knowledge desired, is already in possession, and needs only collecting and arranging. In the one case, the services must be temporary, and of short duration. In the other, they con-

tinue from one year to another, and with increasing energy and interest.

3. It will be most practical. If the examinations are made by those personally interested in the results, they will be likely to seek for, and obtain, such information as is particularly useful to them. And after they have ascertained their resources, they will have time and opportunities to make such application of them as their experiments and situations shall show to be most for their advantage.

4. It will place the information arising from the surveys, more generally and completely in the hands of the *people*. The information, to a certain extent, is obtained by the personal examination and experiments of those who need it. And besides obtaining a personal and practical knowledge of their own towns, they prepare themselves to understand the reports which shall be made of others. Whereas under the present state of knowledge through the community, of the science of geology, or its application to agriculture or the other useful arts, very few would be able to read and understand a minute and scientific report of a geological and agricultural survey, if it was placed in their hands.

5. It is the most feasible. At present, the community generally are not prepared to appreciate the importance of the object, and of course will be backward in appropriating money to effect it.

6. It will furnish an interesting and useful branch of instruction in schools and lyceums.—This has never failed to be the case wherever it has been introduced, and it is believed that geology, with its practical applications, is equally deserving with geography, or most other branches, to have a place in our system of popular education.

7. It will furnish a delightful amusement and a healthful recreation to young people. Geological excursions, and collections of specimens in geology, and other branches of natural history, have been uniformly preferred by children to their ordinary amusements, whenever they have been proposed to them. And it cannot be doubted that this amusement may be enjoyed in every town and village in the country.

8. It will promote good morals. It is a misfortune that most of the amusements resorted to by the young, are unfavorable to good morals, and if they could be so directed as to afford useful information, at the same time that they present a delightful recreation, vice would be prevented, and good morals advanced.

To CORRESPONDENTS.—Several communications are on hand, and will soon appear; among others, one from Boylston, Mass. on the Field Culture of Pumpkins, Corn, &c.—one from Bucksport, Me. on Selecting Fruit Trees—one from Anson, Me. on the Management of Sheep—one from Old Colony on Broad Wheels—on Town Maps—and several others.

We return our thanks to Myron Holley, Esq. of Lyons, N. Y. for a copy of his valuable Address before the new Horticultural Society, lately established in the western part of New York. We shall soon commence its publication.

We have just received from London the sixteenth No. of Loudon's Gardener's Magazine, and shall commence the publication of several horticultural articles from it, next week.

VELOCITY OF THE WIND.

Miles per hour.	*Feet per second.*	
1	1,47.	Hardly perceptible.
2	2,93.	Perceptible.
3	4,40.	
4	5,87.	Gentle and pleasant.
5	7,73.	
10	14,67.	Pleasant and brisk.
15	22,00.	
20	29,34.	Very brisk.
25	36,67.	
30	44,00.	High.
35	51,34.	
40	58,68.	Very high.
45	66,00.	
50	73,35	Tempestuous.
60	88,00	Strong tempest.
80	117,36.	Hurricane.
100	146,70.	Hurricane that carries trees and buildings before it.

Gardener Wanted.

Wanted on a place near the city, a single man who understands the management of a small garden and farm. Satisfactory recommendations will be required, and permanent employment given. Apply at this office. tf jan. 22.

Pear Trees and Grape Vines.

For sale by Rufus Howe, at the place of Samuel Downer, in Dorchester, 200 Pear Trees of the choicest varieties, viz: 20 kinds from the London Horticultural Society; also, large and very handsome Seckles, Ambrettes, Bartletts, and Bleeker Meadow; 20 handsome black Tartareans and Remington Cherry Trees, Plums, &c. 300 *Native Grape Vines*, viz: 50 three years old Catawbas, 80 three years old Isabellas, 50 Bland's Virginia, 30 Alexander, 20 Elsingborough; also, 200 Sweet Water, Black Hamburg, &c.

30 varieties *Roses*, viz: Greville Rose, White and Red Moss, Grand Duke of Tuscany, Unique, Multiflora, Provence or Cabbage, Hundred Leaf, Four Seasons, Red Damask, Marble, French, Cluster, Swiss, German, Variegated, Burgundy, Double and Single White.

Dahlias, seven varieties of Double, viz: Crimson, Buff, Yellow, Red, &c. Single do.

Tulips, a great number of varieties, viz: Bizarres, Bibloems, double and single, of different colors, Parrot Bills, &c.

Hyacinths, a great variety. Persons are invited, when the Tulips and Hyacinths are in bloom, to call and make their selections. White Lilies, Pink roots, Phlox, Polyanthus, three kinds Honeysuckle, Chinese, Trumpet and Sweet Scented;—handsome Snow Ball trees, Quince do., Red and White Lilacs, growing on same stalk; Lagerstrecemia, India or Crape Myrtle, Spira Syrengo, Fringe or Smoke Tree, Snowberry Bush, Strawberry Tree.

Currant Bushes, White Dutch, Red do., common white and red. *Gooseberries*, different kinds.

Raspberries, Antwerp white and red. *Thimbleberries*, white and red.

Strawberries, viz: Wilmot's Superb, Downton,—red and white English Weed—Roseberry, three kinds native.

Wanted to purchase, two to three thousand small and middling size Pear and Plum Trees, suitable for budding and grafting, Seedlings would be preferred. Apply as above, or at No. 5, Central Wharf.

Rose Water.

20 demijohns double and single distilled Rose Water, made entirely from Damask Roses. The above Rose Water is constantly for sale at Mr C. Wade's Porter Cellar, No. 12, Merchant's Row, by demijohn or less quantity.

jan. 30. 2tinF4inM4inA

For Sale,

A valuable Farm in Stoddard, in the county of Cheshire, N. H., formerly occupied by Esq. Emerson as a tavern, containing about 220 acres of good land, well proportioned in mowing, tillage, orchard, pasture and wood land, with a fine growth of sugar maple. The farm is pleasantly situated on the great road leading from Boston, Mass. to Charlestown, N. H., and has on it, a large dwelling house, three barns, a cider mill and house, with other out buildings, all convenient and in good repair. It would be exchanged for real estate in the neighborhood of Danvers, Mass., or sold on very liberal terms. For more particular information, apply to Joel Wright, on the premises, to Abel Stacy, of Stoddard, or to

DANIEL KING, or } Of Danvers.
EBENEZER KING, }

jan. 29, 1829. 3t

Pressed Culinary Herbs.

For sale at the New England Farmer Seed Store, No. 52, North Market street, Culinary Herbs, dried, pressed, and neatly packed, in parcels, at the following prices:—Sweet Marjoram, 50 cts—Summer Savory, 25 cts—Thyme, 33 cts—Sage, 17 cts—Celery, (in bottles for soups, &c,) 25 cts—Balm, 33 cts—Rose Flowers, $1,00. eptf

Seeds for Country Dealers.

Traders in the country, who may wish to keep an assortment of Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 52 North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be purchased in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1828, and of the *purest quality*. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY WHITE SWEET CORN, &c, of different sorts.

☞ The Seeds vended at this establishment, are put up on a new plan this year, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. eptf Jan. 23.

For Sale,

In the southeasterly part of old Marlborough, a valuable Farm, containing about 120 acres, consisting of every kind of land that is desirable to the enterprising farmer, a large portion of which is of the first quality, having a constant stream of water running through it; and the land is so situated that a number of acres are capable of irrigation. On the premises is an upright two story House, with four rooms on the floor, in good repair; a large Barn, 80 by 30, and in common seasons is filled with good hay. There are also on the farm, good Orchards, a part of which are in their prime; together with an abundance of Wood, the best of white oak, fit for wheelwrights' use, or for ship timber. There are few farms capable of more improvement, or which can be carried on at less expense. The place will be sold at a fair price, with or without the stock and utensils, at the election of the purchaser. The payments made easy and accommodating, and possession may be had on delivery of the deed. For further particulars, please inquire of WILLIAM DRAPER, Esq. of Marlborough, of BENJAMIN WELD of Roxbury, or of SAMUEL H. WELD, on the premises, Jan. 16.

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.	3 00	3 75
ASHES, pot, first sort,	ton.	130 00	135 00
Pearl, first sort,	"	130 00	135 00
BEANS, white,	bushel.	80	1 12
BEEF, mess,	barrel.	10 00	10 50
Cargo, No. 1,	"	8 50	9 00
Cargo, No. 2,	"	7 50	7 75
BUTTER, inspected, No. 1, new,	pound.	14	16
CHEESE, new milk,	"	7	9
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	9 00	9 12
Genesee,	"	9 00	9 25
Rye, best,	"		
GRAIN, Corn,	bushel.	63	65
Rye,	"	75	80
Barley,	"		70
Oats,	"	30	38
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	85	90
PLAISTER PARIS retails at	ton.		3 00
PORK, clear,	barrel.	16 00	16 50
Navy, mess,	"	13 00	13 25
Cargo, No. 1,	"	13 00	13 25
SEEDS, Herd's Grass,	bushel.	2 00	2 50
Orchard Grass,	"		3 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		4 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	9	10
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	37	45
Merino, full blood, unwashed,	"	23	28
Merino, three fourths washed,	"	33	37
Merino, half & quarter washed	"	30	35
Native, washed,	"	25	28
Pulled, Lamb's, first sort,	"	40	43
Pulled, Lamb's, second sort,	"	25	30
Pulled, " spinning, first sort,	"	33	35

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1-2
PORK, fresh, best pieces,	"	5	8
whole hogs,	"	5	6
VEAL,	"	5	6
MUTTON,	"	2	10
POULTRY,	"	8	16
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	20	22
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		70
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	3 00

MISCELLANIES.

WINTER.

BY T. G. FESSENDEN.

The sullen monarch of "th' inverted year,"
Silvers the forest, desolate and sear,
Sol, pale and powerless, with his slanting rays,
Scarce marks the boundaries of nights and days;
The Northwind, sallying from the frigid zone,
Threatens to sieze the abdicated throne
Of Heaven's bright regent;—binding earth and main
In one all powerful, all pervading chain,
Whose tiny links, though viewless, serve to make
Bands which OMNIPOTENCE alone can break.
The snow-capp'd cottage, and the hoary hill,
The palsied landscape, desolate and still,
The bitter, biting, brawling, brumal blast,
The flitting, fleecy frost work, falling fast,
Through many a dark dull night, and dreary day
Proclaim stern Winter's unrelenting sway.
Though Sol his annual circuit has begun,
Nature still weeps the absence of the sun,
In many a frozen, but fast falling tear,
Which decks with silver sheen our hemisphere.

FOR THE NEW ENGLAND FARMER.

Dram Shops.—Our benevolent rulers have made a number of laws to favor the poor. How far they have succeeded in bringing about the desired end, does not yet appear, at least, to the writer. It has indirectly afforded them facilities in obtaining ardent spirit, which is, at this time, destroying thousands, rendering their families wretched, and increasing more than all other evils, the pauper list. To assist the poor is a christian virtue; but to help those, who will not help themselves, is cold encouragement, especially, when it is rather an inducement to idleness and other bad habits.

The Legislature, while assisting the poor, and wisely enacting laws to prevent the destruction of fish and small birds, would confer a great favor on the community at large, and especially on the youth, if they should by law correct the *dram shops*. Almost every retailer's shop, within the knowledge of the writer, is a dram shop, and some of the retailers, in direct violation of law, have admitted every species of low gambling.—To correct the habits of a confirmed drunkard we do not expect, for that requires a higher power than is vested in man. If, however, he will be drunk, let him be drunk at home. If he will degrade himself beneath the *stupid ass*, let his depravity be exhibited at his own cot, and not shock the feelings of his connexions and those of sober habits. The same arguments, which are used against the public execution of criminals, will apply in the present case. The exhibition of either is truly appalling to the benevolent mind. And were public executions as common as intoxication, the former would be viewed, by many at least, with the same indifference as the latter.

The retailer's shop ought to be so regulated, as that the most modest youth might have access without fear—without danger of imbibing any bad impression. We are astonished, and we should not believe it, if facts did not stare us in the face, that any retailer would, in violation of law, keep a dram shop to the destruction of his fellow creatures—allow himself to be surrounded by day and by night, with a number of *beings* in human shape, whose god is *liquid fire*, and whose language is perfectly suited to the nether regions—and to hold out every inducement to attract the youth, by admitting various species of gaming.—All this has a direct tendency to idleness and every concomitant evil; and that youth must be *nerved* with more than manly courage and self command, not to be in danger, when in the poisoned atmosphere of such a place.

We do not care how many retailers there are, but we sincerely wish that their shops might be so regulated as not to be public nuisances, schools of intemperance, nurseries of gaming, nor hotbeds of pauperism.

Having taken an outline of the *disease*, which is gaining strength and gradually undermining the *constitution*, we would suggest a remedy.

Let the Legislature invest the Selectmen with *power*, and make it their DUTY to inspect licensed houses once every three months; let them approbate none but such persons as the law respecting licensed houses directs; and let them be sworn to the faithful discharge of their duty. Let every retailer be annually sworn to the observance of said law. Let the penalties, for the violation of said law be increased. And lastly, let the licensed person on conviction of the violation of said law forfeit his license, never to be renewed again.

Here we leave the subject, hoping that some abler pen will do it justice. VERITAS.

Mansfield, Jan. 7, 1829.

Roguery and Misery.—Junius in one of his private letters asserts that he "never knew a rogue who was not unhappy." Unhappy people are very apt to find fault and grumble; therefore, let our readers who wish to avoid the suspicion of roguery avoid grumbling.—*Williamstown Advocate.*

Gypsum, or plaster of Paris, is said to be most beneficial to dry or sandy soils if sown in the winter or early in the spring:—The reason is that by the action of rain and frost it is more completely incorporated with the soil than it can be when sown late in the season.—*Ibid.*

Bets.—The Supreme Court of Pennsylvania have decided that bets of any kind about any human being are not recoverable in a court of justice. The reasoning is that such bets are either malicious, indecent, or indelicate, and, therefore, illegal.

A correspondent of the Cincinnati Gazette, relates, that a young man who was in torture from having thrust his hands twice into a bed of coals, experienced immediate relief from plunging them into a pot of TAR. His bands healed free from scars. There is a famous burn salve made in Philadelphia which heals without leaving a scar, one ingredient of which is believed to be tar.

In Wales, recently a farmer's son was poisoned by drinking cider, which had stood in a leaden vat: acetate of lead having been formed.

Tea Plant.—It is said this important shrub flourishes in Java, to the danger of the Chinese monopoly.

A gentleman in Washington has recently brought from the south 52 varieties of grape vines indigenous to the United States. Among them the Scuppernong, a native of North Carolina, growing in a swamp. A single vine in one instance, yielded eight barrels of wine to a farmer, who has four acres of them under cultivation; the wine improves much by age.

A Frenchman has invented a new mode of preserving grain of all descriptions, by means of subterranean granaries at a low temperature, closed hermetically. He has also exhibited the model of a cellar with a double current of air, to keep wine; both inventions are expected to succeed.

Old Fashioned Corsets.—The only healthy corsets, says the Editor of a Georgia paper, for a lady's waist, is a husband's arm.

Assorted Seeds for Families.

For sale at the New England Farmer Seed Store small boxes of assorted Seeds for Kitchen Gardens. Each box contains a package of the following Seeds:

Early Washington Peas	Long Dutch Parsnip
Dwarf Blue Imperial Peas	Large Cabbage Lettuce
Late Marrowfat Peas	Long Green Turkey Cucumber
Early Mohawk Dwarf string Beans	Pine-apple Melon
	Long, or Round Watermelon
China Dwarf string and shell Beans	Nasturtium
	Large White Onion
Lima, or Saba Pole Beans	Large Red Onion
Long Blood Beet	Curled Parsley
Early Turnip-rooted Beet	Flat Squash Pepper
Early York Cabbage	Early Scarlet Short-top Radish
Large late Drumhead Cabbage	White Turnip Radish
Cape Savoy Cabbage	Salsify
Red Dutch Cabbage *(for pickling)*	Early Bush Squash
	Early White Dutch Turnip
Early Horn Carrot	White Flat Turnip
Long Orange Carrot	Yellow Stone Turnip
White Solid Celery	Winter Crook-neck Squash.
Curled Cress	—
Early Cucumber	POT HERB SEEDS.
Early Silesia Lettuce	Thyme—Sage—Marjorum.

The above list, it will be seen, comprises all the common vegetables, besides several new varieties of recent introduction, and uncommon excellence. Every kind is warranted of the very first quality, as to freshness and purity. Each box contains directions for the management of the different sorts. Price $3 per box.

To the Public.

The subscriber would inform the public, that certain persons did, some time since, obtain a certain Patent Right, claiming for their improvement, a Reaction principle, or action two ways, vainly supposing they were about to alter one of the fundamental laws of mechanism, by gaining in time without a loss of power, or gaining in power without a loss of time. This foolish idea they attempted to demonstrate by constructing a Press for Hay, &c. with two fixed horizontal boxes, one on each end of a horizontal frame. In these boxes the hay or cotton was to be put, or stowed vertically, and the reaction power applied to both boxes at the same time, horizontally; thus they expected to press two bales with one and the same power, in the same time that it took to press one; but they failed in their purpose, both on account of reaction, and mode of stowing and pressing,—for it was found impossible to confine fibrous materials with bands, that are stowed and pressed at right angles with the stowing.

It is well known in Maine that Mr Moses B. Bliss, of Pittston, Kennebec county, has recently made an important and useful improvement in the construction of a Press for Hay and other fibrous materials, and secured to himself the extensive property of said improvement, by taking out Letters Patent for the same under the Seal of the United States, which property he claims, principally, from having made his box to revolve on trunions, which project from near the centre of its largest sides, so that it may be turned to an upright position for the convenience of filling and stowing and then to a horizontal one for pressing.—The other part of his specification has nothing very particular in it, except in moving the machine by means of gear-work and a small cog-wheel affixed to the axle of a large pair of locomotion wheels. This Press Mr Bliss has had in successful use for many months, and it has been fully tested by those well qualified to judge of its merits, and met their decided approbation.—He has effected in this machine what has long been a desideratum, viz. to have a moveable press; and to have it moveable, it is necessary that it should be horizontal, and to have it horizontal, there must be a revolving box.

Why I would draw the attention of the public to the specification above, is, because the said persons have abandoned their press on the reaction plan, and imitated Mr Bliss in every particular except the revolving box, and are now attempting to palm off this imitation press under their credentials for a reaction power.

The public are advised to compare the specifications with the model now exhibiting. CALVIN WING.

Gardiner, Dec. 31, 1828. Jan 16 3t

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